

### **Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **IN THE CLAIMS:**

1. (Original) A process for the production of a fat composition, suitable for use as a confectionery fat, characterised in that a starting fat composition which contains

- between 20 and 95 wt. % of S<sub>2</sub>U
- less than 75 wt. % of SU<sub>2</sub> + U<sub>3</sub>
- less than 20 wt. % of S<sub>3</sub>
- between 1 and 12 wt. % of diglycerides,

in which the glyceride contents are expressed as wt. % with respect to the total amount of di- and triglycerides, in which S means a saturated fatty acid with a hydrocarbon chain length of 14-24 carbon atoms, U means unsaturated fatty acid with a hydrocarbon chain length of 14-24 carbon atoms,

which starting fat composition further contains between 10 and 100 wt. % of at least one interesterified fat, the interesterified fat containing less than 15 wt. % of C-12 with respect to the total amount of interesterified fat,

is subjected to a catalytic hydrogenation so as to obtain a first fat and in that the first fat is incorporated in the fat composition.

2. (Currently amended) A process as claimed in claim 1, characterised in that the starting fat composition contains between 20 and 80 wt. %, ~~most preferably between 30 and 70 wt. %~~ of an interesterified fat.

3. (Currently amended) A process as claimed in ~~any one of claims 1-2~~claim 1, characterised in that the starting fat composition is subjected to a partial hydrogenation.

4. (Currently amended) A process as claimed in ~~any one of claims 1-3~~claim 1, characterised in that the starting fat composition is subjected to a catalytic hydrogenation so as to obtain a first fat with a trans fatty acid content of less than 25 wt. %, ~~preferably less than 20 wt. %, most preferably less than 10 wt. %.~~

5. (Currently amended) A process as claimed in ~~any one of claims 1-4~~claim 1, characterised in that the starting fat composition has the following triglyceride composition:

-A S<sub>2</sub>U content which is at least 30 wt. %, ~~preferably at least 40 wt. %, more preferably at least 45 wt. %;~~

-A S<sub>2</sub>U content which is less than 95 wt. %, ~~preferably less than 85 wt. %, preferably less than 80 wt. %, more preferably less than 70 wt. %, most preferably less than 65 wt. %;~~

-A S<sub>U</sub><sub>2</sub> + U<sub>3</sub> content of below 60 wt. %, ~~preferably between 10 and 50 wt. %, more preferably between 20 and 40 wt. %;~~

-A S<sub>3</sub> content of below 20 wt. %, ~~preferably less than 15 wt. %, more preferably less than 10 wt. %;~~

and in that the starting fat composition has a diglyceride content between 3 and 12 wt. %.

6. (Currently amended) A process as claimed in ~~any one of claims 1-5~~claim 1, characterised in that the fat composition is a vegetable fat composition.
7. (Currently amended) A process as claimed in ~~any one of claims 1-6~~claim 1, characterised in that the starting fat composition comprises palm oil or a fraction thereof.
8. (Currently amended) A process as claimed in ~~any one of claims 1-7~~claim 1, characterised in that the interesterified fat contains less than 10 wt. %, preferably less than 7 wt. %, more preferably less than 3 wt. %, most preferably less than 1.5 wt. % of C-12 fatty acids.
9. (Currently amended) A process as claimed in ~~any one of claims 1-8~~claim 1, characterised in that after the interesterified fat contains interesterified palm oil or an interesterified palm oil fraction or a mixture thereof.
10. (Currently amended) A process as claimed in ~~any one of claims 1-9~~claim 1, characterised in that after termination of the hydrogenation reaction, the first fat is subjected to a fractionation process.
11. (Currently amended) A process as claimed in ~~any one of claims 1-10~~claim 1, characterised in that the interesterified fat contains between 10 and 100 wt. % with respect to the total amount of interesterified fat, of at least one fractionated interesterified fat.

12. (Currently amended) A process as claimed in claim 11, characterised in that the first fat after hydrogenation contains less than 8 wt. %, ~~preferably less than 6.5 wt. %, most preferably less than 5 wt. %~~ of trans fatty acids.

13. (Currently amended) A process as claimed in 11 ~~[[or 12]]~~, characterised in that the amount of first fat incorporated in the fat composition is chosen such that the fat composition has a trans fatty acid content of less than 8 wt. %, ~~preferably less than 6.5 wt. %, most preferably less than 5 wt. %~~.

14. (Currently amended) A process as claimed in ~~any one of claims 1-13~~ claim 1, characterised in that the fat composition is a mixture containing 10-100 wt. % of the first fat and 90-0 wt. % of a second fat, the second fat having a C12 fatty acid content of less than 5 wt. %, ~~preferably less than 3 wt. %~~.

15. (Original) A process as claimed in claim 14, characterised in that the second fat contains an amount of at least one hydrogenated or interesterified fat.

16. (Currently amended) A process as claimed in claim 14 ~~[[or 15]]~~, characterised in that in that the second fat contains less than 15 wt. %, ~~preferably less than 10 wt. %, most preferably less than 7.5 wt. %~~ of trans fatty acids.

17. (Currently amended) A process as claimed in ~~any one of claims 14-16~~ claim 14, characterised in that the second fat contains at least 70% wt. of one or a mixture of two or

more fats selected from the group of palm oil, one or more palm oil fractions, interesterified palm oil, interesterified palm oil fractions, one or more fractions of the aforementioned fats.

18. (Currently amended) A fat composition obtainable with the method of ~~any one of the claims 1-17~~claim 1, characterised in that the composition has an SFC at 20°C of at least 35 wt. %, ~~preferably at least 50 wt. %, most preferably at least 60 wt. %.~~

19. (Original) A fat composition as claimed in claim 18, characterised in that the fat composition is a non temper fat.

20. (Currently amended) A fat composition as claimed in claim 18 [[or 19]], characterised in that the fat composition contains 10-100 wt. % of the first fat and 90-0 wt. % of a second fat, the second fat having a C-12 fatty acid content of less than 5 wt. %, ~~preferably less than 3 wt. %.~~

21. (Original) A fat composition as claimed in claim 20, characterised in that in that the second fat contains an amount of at least one hydrogenated or interesterified fat.

22. (Currently amended) A fat composition as claimed in claim 20 [[or 21]], characterised in that in that the second fat contains less than 15 wt. %, ~~preferably less than 10 wt. %, most preferably less than 7.5 wt. %~~ of trans fatty acids.

23. (Currently amended) A fat composition as claimed in ~~any one of claims 18-22~~claim 18, characterised in that the second fat contains at least 70% wt. of a fat or a mixture of two or more fats selected from the group of palm oil, one or more palm oil fractions, interesterified palm oil, interesterified palm oil fractions or one or more fractions of the aforementioned fats.

24. (Currently amended) A fat composition as claimed in ~~any one of claims 18-23~~claim 18, characterised in that the fat composition has a crystallization time at 15°C of less than 15 minutes, preferably less than 10 minutes to reach 50% of its SFC measured at 15°C.

25. (Currently amended) A food product containing the~~Use of the~~ fat composition obtainable with the process of claim 1~~any one of claims 1-17 or a fat composition according to any one of claims 17-23 for the preparation of a food product.~~

26. (Currently amended) The food product~~Use~~ as claimed in claim 25, wherein the food product is a confectionery product.

27. (Cancelled)

28. (Currently amended) A ~~food~~confectionery product as claimed in claim 26~~[[27]]~~, characterised in that the confectionery product is selected from the group of a filling, a cream, a hard center or caramel.

29. (Currently amended) A ~~food~~confectionery product as claimed in claim 26[[27]],  
characterised in that the confectionery product is a coating or tablet.